

## Signature Stations and Innovative Catering for 2010 and beyond!

*These fun and fabulous stations are designed to be independent food stations allowing your guests to pick and choose the items that they will enjoy.*

*Though these suggestions are our most popular, let us know if you have a specific request, as each menu is custom designed and priced for your specific event.*

### Pad Thai Action Station

*A Thai themed action station attended by a chef who will treat your guests to flavor and flair!  
Start with rice noodles and then*

*Choose from **chicken or shrimp** along with a variety of traditional Pad Thai ingredients,  
Including chopped scallions, cilantro, bean sprouts and pad thai sauce  
Whimsically served with in small red and white Chinese to-go boxes  
with chop-sticks (and forks, just in case).*

### European Style Pommes Frites Stand (French Fries!)

*French fries, fried onsite and served in white paper cones with a variety of dipping sauces, including spicy chili aioli, tomato ketchup, malt vinegar and garlic aioli*

### Southern Grits Bar

*For the Southerners and the adventurous! As we say, "grits are the new mashed potatoes." A station attended by two servers, dishing up creamy Southern-style white cheddar cheese grits, to be topped with your guest's choice of...*

#### "Charleston Style" Shrimp (and grits)

*with smoked sausage, onions and peppers in a white-wine cream sauce  
(as good as you'll find outside of Charleston!)*

#### Hickory Smoked Pulled Pork

*Slow smoked and mixed with just the right amount of our secret BBQ sauce*

#### New Orleans style BBQ shrimp

*poached in butter and spicy Creole seasonings*

### Indian Curry Bar

*A curry bar attended by two servers, dishing up basmati rice, to be topped with your guest's choice of...*

#### Vegetable Curry

*A healthy blend of seasonal vegetables cooked in a curry sauce and spices, or*

#### Chicken Tikka Masala

*A signature Indian chicken curry dish cooked in a rich and flavorful bright orange masala sauce and yogurt*



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### South Florida “Black Beans and Rice Martini Bar”

*A classy twist on a rustic South Florida influenced dish – Cuban black beans and rice.*

*To keep the crowd flowing smoothly  
your guests will be served the black beans and rice “martinis”  
by one uniformed staffer, and then move to another section of the station  
where a second staffer will dish out your guest’s choices of toppings, including  
chopped mojo chicken, pulled Cuban roast pork,  
scallions, red peppers and balsamic caramelized onions.*

### Mexican Street Taco Bar

*Chicken, beef and pork with warm soft corn tortillas provide a canvas for your guests to make their own taco creation. All traditional Mexican taco fixings are including onions, cilantro, cabbage, pico de gallo as well as the American favorites of lettuce, tomato, cheese and sour cream.*

### Step Up to the Salad “Bar”

*Not the salad bar of the past! As guests approach the bar, they’ll be greeted with salad “bartenders” who mix salad and dressing using stainless cocktail shakers and present your guests with their own creation. Two popular salads include*

#### **Strawberry Spring Salad**

*spring greens, fresh Florida strawberries, pecans, blue cheese and balsamic vinaigrette*

#### **Key Lime Caesar Salad with Margarita-marinated Grilled Shrimp**

*A Florida twist on a classic salad! Romaine lettuce is tossed lightly with our house-made creamy key lime caesar dressing and then topped with margarita marinated grilled Florida pink shrimp.*

### Carved Cravings

*Grilled Marinated Flank Steak with Horseradish Cream and Hard Cider Roasted Turkey Breast with Cheddar Cheese Mashed Potatoes,  
Soft Rolls, Mayonnaise and Honey-Dijon Mustard*

### NY Steakhouse Experience!

*This elegant station replicates the feel of a real steakhouse experience.  
With the traditional side dishes found at a traditional steakhouse.*

#### **Beef Tenderloin**

*Hand carved by a chef attendant, with horseradish cream and warm rolls*

**With Sautéed Mushrooms, Creamed Spinach And White Cheddar Cheese  
Mashed Potatoes**



*Give us a call to create catering excitement at your next event, party or wedding!*